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September 19, 1999

Dockets Management Branch (HFA-305)
Food and Drug Administration
5630 Fishers La., Rm 1061
Rockville, MD 20852

Dockets Management Branch / FDA Officials:

I am referring to docket nos. 98N-1230, 96P-0418, and 97P-0197.

I am commenting on the problem of *Salmonella enteritidis*. I feel that the most effective way to decrease salmonella in eggs would be to stop the practice of forced molting.

In my opinion, forced molting leads to *Salmonella enteritidis* among the hen population. Forced molting causes hens to become sickly, and practically ensures that their eggs will become filled with contamination. Thus, people who eat such contaminated eggs have the chance of coming into contact with salmonella and becoming sick themselves. As a result, the elimination of forced molting would reduce salmonella in eggs and would be for the benefit and safety of the public.

I believe that if hens are kept healthy and in good condition while they are alive, that they will be less likely to produce eggs that are contaminated. And so, I strongly support the elimination of forced molting.

Thank you,

Kelly Dovel

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98N 1230

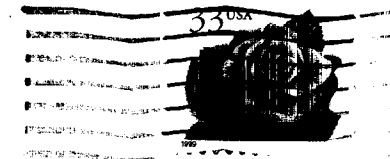
C697

HEALTH AND HUMAN SERVICES
FOOD AND DRUG ADMINISTRATION
CROSS REFERENCE SHEET

Docket Number/Item Code: 98N-1230/C697

See Docket Number/Item Code: 97P-0197/C698
96P-0418/C697

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